

Goodfellow's Restaurant Wedding Packages

Choose a package below that suits your wedding event. All Entrée packages are plated.
To customize your menu please contact our banquet chef Erika Lynch at (906) 847-0260.

The Venice Package

This package has a 5 hour maximum time slot and a 25 person minimum.
Two hour open bar: Includes call liquors, domestic beers, house wines cocktail, and non alcoholic beverage (Coke products).

Hors D'Oeuvres Selections

You may choose two platters for up to 25 people each for your cocktail and appetizer hour.
An additional fee applies for extra persons or selections.

Assorted Cheeses and Seasonal Fruit Display Vegetable Crudités Platter

Italian Antipasto Platter – Artichoke Hearts, Roasted Red Peppers, Assorted Olives, Rolled Salami, and Pepperoni, Tomatoes and Fresh Mozzarella.
Served with Toast Points.

Smoked Whitefish and Salmon Spread Platter – Served with Toast Points and Crackers.
Crab Deviled Eggs

Salad Choice

Choose one salad to feature at your event (served with warm rolls and butter).

Goodfellow's Garden Salad Caesar Salad

Plated Entrées

Please choose three of the following entrees

Parmesan Encrusted Whitefish – Fresh Michigan Whitefish encrusted and pan seared, finished with a tri citrus buerre blanc

8 oz Prime Ribeye – Dusted with our seasonings and chargrilled to a perfect medium, finished with a demi glaze

Chicken Dijon – Proscuitto ham stuffed chicken breast breaded and pan seared, finished with a Dijon cream

Rack of Pork – Slow roasted to perfection and drizzled with our Cognac cream sauce

Salmon – Seasoned and oven baked, topped with a zesty barbeque

**All entrees served with garlic au gratin potatoes and a seasonal vegetable medley

Sweet Endings

Choose one dessert that you would like to serve along with your wedding cake

Vanilla Bean Cheesecake Silk Chocolate Cake Cannoli Strawberry Shortcake

Coffee service is included with cake and dessert.

\$ 75.00 Per Person

Venice